MENU OPTIONS DELICIO DELIGHTS GRAZING TABLES



Charcuterie & Cheese

A selection of premium uncured meats, specialty and crowd favorite cheeses including our signature triple crème brie topped with local honey. Accompaniments include marinated olives and cornichons, a variety of fresh breads and artisan crackers, premium preserves, bruschetta and crostini, assorted veggies with hummus and dips, grapes and fresh seasonal fruits, candied and roasted nuts, dried fruit and premium chocolate.

Afternoon Tea

Your choice of delectable tea sandwiches prosciutto, brie, apple, fig jam on mini croissant, cucumber & creamy dill spread, egg salad, homemade deviled ham spread — freshly baked scones, lemon curd, seasonal jam, an assortment of homemade pastries and sweets with fresh seasonal fruit garnishes.



Brunch

Fresh croissants, assorted breakfast pastries, mini pancakes, smoked salmon station with cream cheese and capers, a variety of mini bagels and bakery breads, cured meats and cheeses, dried fruit, nuts, marinated olives, crackers, jam, seasonal fruits and grapes.



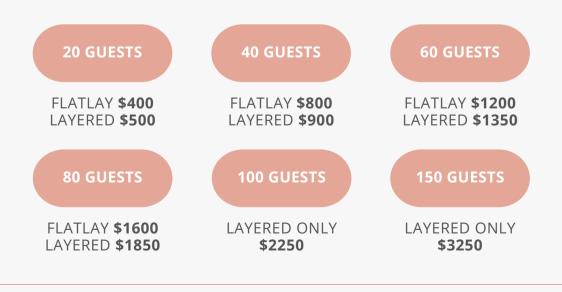
Dessert Bar

To satisfy the sweet tooths, we offer a delicious dessert grazing bar. It features all the wow factor favorites such as our famous macarons, an assortment of petit cakes, fruit tarts, brownies, lemon bars and cookies garnished with fresh berries.

HERE'S HOW IT WORKS DELICIO DELIGHTS GRAZING TABLES



Our grazing tables serve as heavy appetizer or as even as light dining portions and are designed for a 20 person minimum. Pricing is based on Tablescape chosen and the total number of guests at your event. Pricing is as below. If you require more people than shown, then add \$20 per additional guest.



EMAIL TODAY TO BOOK A GATHERING INFO@DELICIODELIGHTS.COM